

NONNA CANNABIS

Carbonara Sauce with Cannabis

Hello, I am Nonna Cannabis "The Italian granny who cooks with herbs".

Today I am going to teach you how to prepare the delicious Carbonara Sauce, only this time, we will add a bit of cannabis.

Ingredients:

- 100 gr bacon in strips
- 2 tablespoons of cannabis butter
- 3 egg yolks
- ½ cup of water
- 150 gr of Parmesan cheese
- 1 clove garlic
- Cannabis oil, salt and pepper to taste

Preparation:

In a pan with cannabis oil, brown the bacon with the garlic. Then in another pan add the cannabis butter, and fry the bacon. We add water and cook until it boils. On the other hand, in a bowl beat the egg yolks, add the grated cheese, salt and pepper.

To serve: With the pasta al dente and hot mix with the yolks, the latter will be cooked with the heat that the pasta gives off, add the sofrito and ready.

This has been all for this week, and do not forget:

Pharmamedic and Nonna Cannabis are here to give you a healthier life!

NOTE: If you are starting to consume this type of recipes, we recommend using small doses of herbs to prevent future adverse reactions in the body.